How to Brew a Cup of Chai

From the teas.co.uk wiki

Chai made with a Teapigs Chai temple is the quick everyday version: no pan of simmering milk, just a good strong brew in the mug. The black tea base and the whole spices, cinnamon, cardamom, ginger, cloves and pepper, all want a full rolling boil and a proper six minutes, longer than a plain black tea, because whole spices are slow to give up their oils.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the How to Brew a Cup of Chai recipe. Canonical: https://teas.co.uk/recipes/chai-tea/how-to-brew-a-cup-of-chai/*

Finish it with a splash of warmed milk, a little honey or demerara, and a grating of nutmeg if you have it. Warm the milk gently rather than boiling it, since boiled milk scorches and gives chai a metallic edge.

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